

STANDARDS FOR INTERCEPTORS FOR NEW AND EXISTING FOOD SERVICE ESTABLISHMENT

1. Plans submitted for a food service establishment should include details for the installation and venting of the new interceptor and sampling manhole. Kitchen equipment and all waste drains shall be shown on the plan. Venting is not required for the sampling manhole or outside interceptor. The inside interceptor vent shall be at least $\frac{1}{2}$ of the diameter of waste pipe.
2. Developers of strip malls that anticipate food service establishments as tenants shall install a sampling manhole and 1000-gallon minimum size outside grease interceptor per each food service establishment.
3. If a new food court is proposed in a mall, or an existing food court is proposed to be expanded in a mall, each food service establishment shall have a sampling manhole. A properly sized interceptor for each kiosk can be installed, or one properly sized interceptor used by all kiosks.
4. A new restaurant or an existing restaurant found to be causing a chronic problem shall install a minimum 1000-gallon outside grease interceptor, which shall be connected to all grease contributing equipment: 3-compartment sink, mop sinks, dish machines, pre-rinse disposals, food grinders, floor drains, etc., but not to restrooms. Public Works, Public Health and Building Development Services must approve connection of restrooms to interceptor.
5. If there is no property available to install an outside interceptor, then a minimum 70# inside interceptor shall be installed to include a mop sink and a 3-compartment sink connection minimum.
6. The size of the interceptors stated above is a minimum requirement only, and the Building Development Services, Public Works or Public Health may deem larger sizes necessary upon plan review.
7. Any food service establishment which is non-grease producing shall contact the Permitting Coordinator about omission of an interceptor. If Building Development Services, Public Works and Public Health agree to grant an exception, then only the installation of a sampling manhole is required.
8. The sampling manhole is to be installed on the sewer lateral from the food service establishment. If there is no property available for installation, then Public Works will require a sampling manhole on the sewer lateral from the entire building, and if that is not possible, Public Works will periodically sample at the next downstream manhole from the building where the food service is located.

9. When there is a menu change of an existing food service establishment, new ownership or other changes in the waste stream which are found to cause chronic grease problems in the sewer lines, the owner will be contacted in writing by Public Works (copy to Health Department), and required to resolve the problem within thirty days of the letter. Drawings shall be submitted to Building Development Services for installation of an approved 1000-gallon minimum size outside grease interceptor within sixty days of the letter. Public Health can monitor any menu changes and report to Public Works in order to prevent grease from being re-introduced into the lines.
10. A chronic problem shall be defined as any food service establishment that has contributed grease into the City lines, requiring Public Works to clean the line more than once in a three year period to prevent stoppages.
11. If a sewage back up/failure occurs before a plan is submitted, the Health Permit to Operate will be suspended until the back up is temporarily abated. Public Works will notify the owner by letter advising the required size, type, and location of the interceptor in accordance with Sections 120-78 of The Springfield Code and Chapter 10 of the current adopted Plumbing Code. Public Works will coordinate a meeting with the Health Department and owner. The owner shall submit a plan and install an approved interceptor within sixty days of the failure.
12. Sanitary Services will continue to document any problems and cleaning schedules of lines necessary for the food service establishments. The updated information list will be provided to the Health Department.

In order to assist the Public Works Department during periodic sampling checks, and to provide a history for future evaluations of interceptor systems, the Health Department will ask the food service establishments to keep current records of the dates the interceptors are cleaned/pumped.